



The Tickell<sup>Arms</sup>

## PUDDINGS

**Sticky Toffee Pudding (v)** £7.75  
butterscotch sauce, vanilla ice cream

**Chocolate Delice (vg, n)** £8.90  
chocolate soil, mango & chilli salsa, mango sorbet

**Pavlova (v)** £8.50  
meringue, chantilly cream, mixed berry compote

**Custard Pannacotta (v)** £9.00  
poached rhubarb, ginger crumb

**Affogato (v, n)** £6.50  
scoop of vanilla ice cream, espresso shot & shortbread biscuit  
*add* Pedro Ximénez + £1 | Baileys + £2 | Amaretto + £2

**Ice Cream & Sorbets** £7.00  
(3 scoops) ask for flavours

**Rennet & Rind British Cheeses** 5 cheeses £14.50  
*see tasting notes* | carefully selected by affineur of the year & world  
cheese judge Perry James Wakeman, served with chutney &  
crackers  
*please ask about our selection of ports*

## PUDDING WINES

**Muscat de Rivesaltes, Dom. Des Schistes 2021**

100ml £7.75 | Bt. £49.00

A late harvested fortified sweet aperitif and/or dessert wine.

Rich, honeyed palate.

**Maury Rouge, Comelade Grenat L'Oursoulette**

100ml £9.25 | Bt. £55.00

A port-like red wine, but with softer tannins and lower alcohol 16%.

Delicious